

Slim outside Multiple benefits inside

MultiSlim, compact and robust oven.
The perfect fit for any business



You talk...

I'm looking for an oven to **fit the limited space** I have available, but that won't compromise on performance.

Space is at a premium.

I need to make my business profitable and adjust to provide quick-service and delivery options for my customers.

I'm struggling to find a **solidly built compact** oven that will help my business grow.



...we listen

Offering less water waste, exceptional efficiency and multifunctional performance, MultiSlim is the new **eco-friendly, robust, compact oven** you can rely on.



Green savings

15% less water*
Save on water bills



Long-lasting

69 Kg. Robust build
for heavy duty use



Cook in less space

just 0.42 m². Ideal
for small kitchens



Intuitive user interface

Effortless interaction
with a touch

*versus standard injection oven.
Maximum moisture level hourly consumption

Take your business to the max with MultiSlim

Want to cut your water bills by **15%** and guarantee cooking performance?

The MultiSlim Touch **compact oven** from Electrolux Professional is best in class for solidity and profitability when space is an issue



Less water* waste. Savings and respect for nature

Using up to **15% less water** than standard injection ovens, MultiSlim is better for the environment and **saves on your utility bills**

* versus standard injection oven's maximum moisture level hourly consumption

just
0.42 m²



Short on space?

Space-saving dimensions, just 0.42 m², make MultiSlim **ideal for small kitchens**

The perfect fit. Even if you move

Right or left door-opening.

And if your kitchen layout changes, simply replace the door on site with one that opens the other way



Built to last

Long term, heavy duty use is what MultiSlim is designed for, built using **high quality materials**

weight
69
Kg

High visibility

Long-lasting LED lights inside door for perfect illumination of internal cavity



Maximum simplicity

Perfect cooking guaranteed service after service. **Intuitive 5" touch screen interface** lets you create, save and program over 300 of your favorite recipes

Precise cooking

Possibility to choose between 1-sensor and 4-sensors food probe for accurate measurement of core temperature. Ideal for meat, fish or poultry. (available as optional accessory)

Minimize maintenance

Maximize your time by letting MultiSlim do the cleaning. **Automatic Cleaning System** with 3 different programs, self-dispensed detergent and auto-switch off. So you can get on with other tasks

Fast access

Minimize downtime and simplify inspection with **easy front panel access** to all electrics and components. Less than 5 minutes to open the panel and inspect

Easy to install, anywhere

One oven, **3 different voltages** make MultiSlim perfect for any kitchen.

Plug-in anywhere anywhere.

- 400 V, 3N, 50/60 Hz
- 230 V, 3, 50/60 Hz
- 230 V, 1N, 50/60 Hz





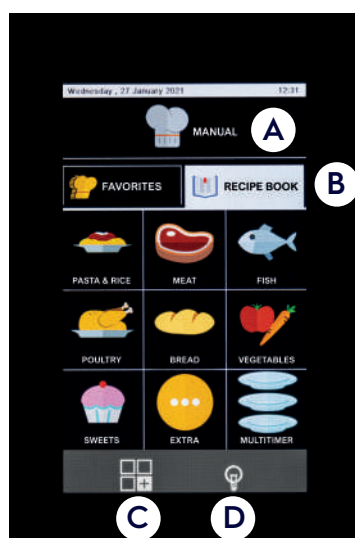
Your menu at your fingertips

Guaranteed results service after service. The simple-to-use MultiSlim programmable interface lets you create, **save and load over 300 of your favorite recipes.**

Cooking made easy

Choose "Manual" cooking (A) to set the cooking parameters specific to your single recipe or access the "Recipe Book" (B) where you can program your favorite recipes for easy access, time after time.

From the touch display easily access other functions (C) such as (cleaning, import/export cooking programs and oven settings and also activate the chamber lights (D).



Cooking mode: convection



Food probe temperature



During cooking, it allows the program SET to be checked



Cooking mode: mixed



Delta-temperature cooking mode



Manual water injection



Cooking mode: steam



Vent valve: closed



Programmed start key



Holding mode



Vent valve: open



Home key: brings one back to the start screen



Cooking mode: smoking



Relative humidity percentage



Cool down. Present only from phase 2



Unlock key: allows a program to be changed



Cooking time



Indicator of program changed by the user, or new program



Restaurant

Short on space and need to cut your running costs without compromising on performance? Multifunctional, compact MultiSlim is your new best friend.

Comforting, classic crème brûlée



82 °C humidity level 100%



30 minutes

2

Suggested trayloads

30

Cocotte - 80 g/each

No need to plastic wrap your trays. High steam saturation keeps your brûlées perfectly creamy with just the right amount of wobble



922062

Single 304 stainless steel grid (GN 1/1)

Simply great gratin lasagna



190 °C humidity level 10%



25 minutes

2

Suggested trayloads

36

Portions - 150 g/each

Add some steam when you grate. A little bit of steam creates a tasty, golden gratin



925002

Non-stick U-pan h. 60 mm (GN 1/1)

Perfectly steamed potatoes



100 °C humidity level 100%



45 minutes

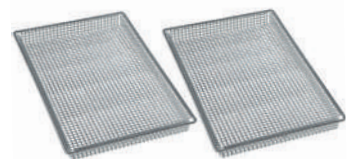
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Suggested trayloads - 3 Kg/each

90

Portions - 9 Kg total

Steam your potatoes to perfection then simply season and serve or bake for a crispy skin



922239

Pair of frying baskets (GN 1/1)



Bar, Bistro, Coffee shop

Rush hour orders flooding in? Stay ahead of the game with multifunction MultiSlim.

Crusty, freshly baked bread



-  190 °C convection
-  15 minutes
- 3** Suggested trayloads
- 12** Baguettes

The easy way to bake bread in just 15 minutes



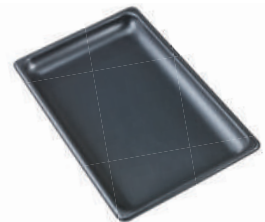
925007
Non-stick baguette tray
(GN 1/1)

Crispy, fried breaded chicken fillets



-  210 °C convection
-  6 minutes
- 2** Suggested trayloads
- 12** Pieces - 140 g/each

Tasty, low fat, high quantity frying is simple with our specially designed trays



925000
Non-stick U-pan h. 20 mm
(GN 1/1)

Fast, even grilling salmon



-  260 °C convection
-  5 minutes
- 3** Suggested trayloads
- 24** Pieces - 100 g/each

Speed up cooking times and reduce smoke and odors with oven grilling. Evenly grill vegetables in just 12 minutes at 270°C convection



925004
Non-stick grill
(GN 1/1)

Accessories

Installation solution bases



Open base

Pre-mounted for easy oven installation

PNC	922369
WxDxH	470x620x800 mm



Tray support

Mount on open base to provide additional storage

PNC	922370
Grid nr	6
WxDxH	735x128x65 mm



Stacking kit

Ideal for saving kitchen space.
The kit can be mounted on site.

PNC	922371
WxDxH	780x600x55 mm



Base support for stacked compact oven

Pre-arranged for an easy installation of the ovens

PNC	922368
WxDxH	470x620x320 mm



Kit front air filter

Makes daily maintenance easy

PNC	922379
WxDxH	400x350x350 mm



Hand shower

Pre-mounted for easy installation

PNC	922372
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Wall support

ideal for saving kitchen space

PNC	922433
WxDxH	55x87x52 mm



Double-step door opening

Ideal to improve safety during door opening
thanks to gradual release of steam.

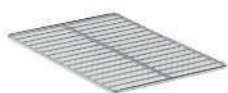
PNC	922377
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Hood

Extraction hood

Ideal for odour reduction in the kitchen.
(Standard hood with fan motor or condensation hood). **Available on request.**

GastroNorm trays

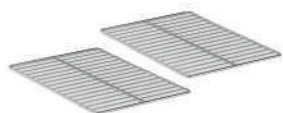


Oven grid

Ideal:

- for roasting large items
- as support for non-standard containers and plates for regeneration

PNC	922062
Material	AISI 304



Pair of grids

Ideal:

- for roasting large items
- as support for non-standard containers and plates for regeneration

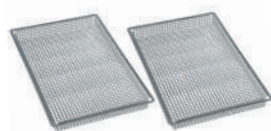
PNC	922017 (pair)
Material	AISI 304



Chicken grids

Ensure chickens roast evenly, browning skin and keeping meat juicy

PNC	922086 (single)	922266 (single) 922036 (pair)
Chicken per grid	4 (0.7-2 Kg size)	8 (0.7-2 Kg size)
Size	GN 1/2	GN 1/1



Pair of frying baskets

Ideal for air frying frozen pre-fried finger food (French fries, chicken nuggets, crab sticks...)

PNC	922239 (pair)
Material	AISI 304



Non-stick U-pan with coating

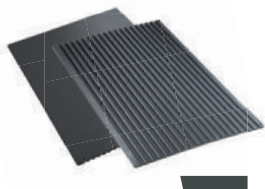
Ideal for:

- reducing cooking time up to 10% and energy consumption up to 8% (no surface preheating is required; differently from fry tops, the pan can come directly from the refrigerator)
- reducing food weight loss by 2-4% in comparison with traditional methods, enabling juicier products
- improving operations (eliminates smoke, heat, necessity to grease pans and turn food)

Use plastic utensils to extend life of special surface coating.

Avoid cleaning with granule-type dishwashers

Size	GN 1/1
20 mm PNC	925000
40 mm PNC	925001
60 mm PNC	925002
Material	aluminum alloy with non-stick coating



Non-stick frying griddle with coating

Ideal for:

- various cooking needs (double-faced pan features ribbed side for grilling and marking, flat side for baking and toasting)
- improving operations (no pre-heating needed, eliminates smoke and heat exhaustion, aluminum enhances the heat exchange for faster and more even cooking)

PNC	925003
Material	aluminum alloy with non-stick coating



Non-stick grill with coating

Ideal for:

- marking steaks
- improving operations (no pre-heating needed)

PNC	925004
Material	aluminum alloy with non-stick coating



Non-stick egg fryer with coating

Ideal for:

- automatic egg cooking process; may be used for pancakes, hamburgers, omelette, quiches and other round food
- improving operations (no pre-heating needed, aluminum enhances the heat exchange for faster and more even cooking)

PNC	925005
Material	aluminum alloy with non-stick coating



Non-stick flat baking tray with coating

Ideal for browning uniformity

PNC	925006
Material	aluminum alloy with non-stick coating



Non-stick baguette tray with coating

Ideal for:

- baking baguettes (enables fitting 4 pieces, 290 g each)
- improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)

PNC	925007
Material	perforated aluminum, silicon coating

Food probe



Core probe

Monitor core temperature. One-sensor probe. Essential for ECO-Delta and probe-guided cooking cycles.

PNC	922441: 1-sensor core probe
PNC	922442: 4-sensor core probe

Detergent



Extra Strong Detergent for Ovens C20

Ergonomic, easy-to-handle and store pack contains 2x5l jugs.

PNC	OS2282
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Water treatment



Water filter with cartridge and flow meter

Ideal for:

- avoid the risk of altering the taste and appearance of foods
- extend the life of your appliance
- guarantee lower maintenance costs
- reduce scale build-up

PNC	920004
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Refer to the technical data sheet for a complete list of available accessories.



Essentia

Teamed to serve you.

Anytime, anywhere

Your satisfaction is our satisfaction. Anything you need is always available thanks to **an extensive Customer Care global network** with over **2,200 Authorized Electrolux Professional Service Partners** in more than **149 countries**. **10,000 professional technicians** and over **170,000 managed spare parts**

Keep your equipment performing

Ensure consistent performance and efficiency from your equipment by using our comprehensive range of **accessories, consumables and original spare parts**. The perfect combination for your business

Service agreements, peace of mind

Electrolux Professional appliances are built to last. When it comes to making our Customer's life easier we support you with **solutions that ensure the equipment remains as efficient and profitable as the day it was installed**. Undertaking correct maintenance in accordance with Electrolux Professional Manuals and recommendations is essential to avoid unexpected issues.

Electrolux Professional Customer Care offer a number of **tailor made services packages**.

For more information contact your preferred **Electrolux Professional Authorized Service Partner**



Find out more
on our website



MultiSlim compact oven	260652	260654
Right hinged door		•
Left hinged door	•	
External dimensions (wxdxh)	519x803x770 mm	
Internal dimensions (wxdxh)	380x540x370 mm	
GN trays capacity	GN 1/1	
Humidity control	21 levels	
Electric power	6.9 kW	
Electrical connection	400 V, 3N, 50/60 Hz 230 V, 3, 50/60 Hz 230 V, 1N, 50/60 Hz	
Weight	69 Kg	
Water supply	3/4"	
Water drain	40 mm	
Water supply pressure	1.5 - 4.5 bar	
Cleaning system	3 cleaning cycles + 1 rinse cycle	



Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on



www.electroluxprofessional.com

Excellence with the environment in mind

- ▶ The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 5001 and ISO 45001.*
- ▶ We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- ▶ Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- ▶ The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment.



*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com